# CHUNK LIGHT TUNA

# IN WATER, CANNED

for use in the USDA Household Commodity Food Distribution Programs

#### **Product Description**

**Tuna** is fully cooked and can be eaten cold right out of the can or added to your favorite recipe to be served either hot or cold.

#### **Pack**

The 12-ounce can contains about 1½ cups of tuna.

#### Storage

- **Store** unopened cans in a cool, dry place until ready to use.
- For **best quality**, unopened cans of tuna should be used within 36 months of receipt.
- After opening, store unused tuna in a covered container and refrigerate. Use within 3 days.

#### Menu Ideas

- Breakfast: Try tuna on an English muffin, whole wheat toast, or in scrambled eggs.
- Lunch: Add chunks of tuna and chopped vegetables to shredded lettuce. Or mix pineapple chunks, apple slices, grapes, and orange slices with nuts and plain yogurt to make a tuna-fruit salad.
- Dinner: Tuna can be made into a hot or cold main meal entree like hot tuna casserole or cold tuna macaroni salad.



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- For a new twist on an old favorite, add tuna to prepared macaroni and cheese.
- **Snack**: Spread tuna on whole wheat or rye crackers or use as a filling in pita bread.

#### **Nutrition Information**

- <u>Tuna</u> provides protein, iron, and niacin, as well as other vitamins and minerals.
- Compared to ground beef and chicken, tuna is lower in calories, fat, and cholesterol.
- 2 to 3 ounces of tuna or about 1/3 to 1/2 cup provides 1 serving from the MEAT, POULTRY, FISH, DRY BEANS, EGGS, AND NUTS GROUP of the Food Guide Pyramid.

(See recipes on reverse side)

Nutrition Facts	Nutrition Facts					
Serving size 3 ounces (85g)						
drained water-packed tuna						
Amount Per Serving						
Calories 98	Fat Cal 6					
	% Daily Value*					
Total Fat .6g	0%					
Saturated Fat .1g	0%					
Cholesterol 25mg	8%					
Sodium 287mg	11%					
Total Carbohydrate Og	0%					
Dietary Fiber Og	0%					
Sugars Og						
Protein 21g						
Vitamin A 0%	Vitamin C 0%					
Calcium 0%	Iron 7%					
*Percent Daily Values are based on a						
2,000 calorie diet.						

# **Quick Tuna Spread**

1 12-ounce can tuna in water, drained and flaked 1/3 cup sandwich spread (or 3 tablespoons sweet pickle relish and 1/3 cup mayonnaise)

In a small bowl, mix tuna and sandwich spread. *Makes four (½ cup) servings* 

<u>Serving Ideas</u>: **Quick Tuna Spread** can be served in many different ways:

- as a sandwich using whole wheat bread
- as a dip using pita bread cut into triangles
- as a snack rolled up in a flour tortilla

Nutrition Information for each serving of Quick Tuna Spreads								
Calories 167	Cholesterol 29 mg	Sugar 2 g	Calcium 9 mg					
Calories from Fat 65	Sodium 518 mg	Protein 22 g	Iron 1.3 mg					
Total Fat 7.0 g	Total Carbohydrate 4 g	Vitamin A 15 RE						
Saturated Fat 1.5 g	Dietary Fiber 0 g	Vitamin C 0 mg						

### **Tuna Melt Sandwich**

- 1 12-ounce can tuna, drained and flaked 1 whole large egg 1/3 cup lowfat mayonnaise/mayonnaise 1/4 teaspoon dry mustard 3 tablespoons minced fresh onion 1/2 cup finely diced celery 1/3 cup (5 ounces) shredded American cheese 5 English muffins, split
- 1. Hard-cook egg: place egg in small saucepan, cover with cold water. Bring to a boil, reduce heat and simmer, covered, for 10 minutes. Drain and cool in cold water. Peel and chop.
- 2. In a bowl, combine dry mustard and mayonnaise.
- 3. Stir in onions, celery, chopped egg, and drained tuna. Toss lightly to mix.
- 4. Mix in half of shredded cheese.
- 5. Lay out split English muffins onto a baking pan. Spread 1/4 cup of tuna salad to the edge of each muffin.
- 6. Sprinkle the top with 1 tablespoon of remaining shredded cheese.
- 7. Bake at 350° for 5 minutes until cheese is melted.

#### Makes 10 half-muffin servings

Nutrition Information for each serving of Tuna Melt Sandwich:									
Calories	201	Cholesterol	56 mg	Sugar	1 g	Calcium	107 mg		
Calories from Fat	76	Sodium	550 mg	Protein	15 g	Iron	.8 mg		
Total Fat	8.4 g	Total Carbohydrate	e 14 g	Vitamin A	50 RE				
Saturated Fat	3.5 g	Dietary Fiber	0 g	Vitamin C	0 mg				

#### These recipes, presented to you by USDA, have not been tested or standardized.

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